



Les Clos Perdus “Mire la Mar”

Winery: Les Clos Perdus

Category: Wine – Still – Red

Grape Variety: 65% Mourvèdre, 30% Carignan, 5% Grenache

Region: Corbières / Roussillon/ France

Vineyard: 5 separate parcels near Peyriac-de-Mer and Bages

Winery established: 2003

Feature: Biodynamic, Demeter certification



Product Information

Soil: Clay and limestone on a free draining stony plateau

Elevation: 1-65 meters (3.3-213 feet)

Age of vines: Mourvèdre 34 years old, Carignan 112 years old, Grenache 41 years old

Vinification: Grapes are hand-harvested into small crates, with selection and sorting occurring in the vineyard.

Destemmed with partial crush, 3-4 days maceration, before spontaneous fermentation in 500L barrel in part and stainless steel. 21 days on skin. Basket pressed. In 500L barrels and stainless steel on fine lees for 20 months. No fining or filtration. Bottled in May the following year.

Yield: 15-25 HL/Hectare.

Tasting Note: Aromatically complex with mulberries, cedar and savory notes, truffle, fine leather and anise.

Texturally dense, but with freshness and length.

Production: 3,561 bottles

Alc.: 14%

Producer Information

Les Clos Perdus started in 2003 with 1.5 hectares (3.7 acres) of vines in the Corbières Maritime. The Briton Hugo Stewart and the Australian Paul Old have rediscovered forgotten, almost lost vineyards in the Corbières area. This led to the naming "Les Clos Perdus". These are the smallest parcels in which old, gnarled vines grow, with very low yields.

They hoped that if we encouraged the roots of the vines to dig deep, and improved the diversity of life within the soil, they would begin to see in the wines an expression of terroir that would tell them how to proceed. In the following year they acquired more small parcels in the High Corbières hills and on the schistose slopes of the Agly Valley.

Gradually, the lunar like landscape where the vines had been growing slowly transformed into one of greater color and life. Each year has brought a return of more plants and insects while the structure of the soil has been greatly enriched, suggesting an increase in vitality is also happening below the soil. Over time the vines are starting to find a balance within the diversity of their new world.

Now in their 18th year they have 20 hectares (49.5 acres) of organic and bio-dynamic vines. They have established three unique terroirs, each represented by an individual wine: Mire La Mer from The Corbières Maritimes, Prioundo from the High Corbières and L'Extrême from the Agly Valley in the Roussillon.

Over time the wines have become better balanced and, although less fruit driven, seem to carry a greater complexity and a stronger expression of their terroir. Organically and biodynamically farmed since 2006, Ecocert certification since 2008. Demeter certification since 2014. Annual production: about 36,000-40,000 bottles.